

Eggnog Pie

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Ingredients

- 1 recipe gingersnap crust (see below), or 1 store-bought graham cracker crust (for mini pies, double the recipe)
- 15 oz. ricotta cheese
- 1 cup eggnog
- 4 eggs, lightly beaten
- 1 Tbsp. spiced dark rum
- 1 Tbsp. cornstarch
- ½ tsp. ground nutmeg
- ½ cup powdered sugar



Directions

1. Preheat your oven to 350°F and prepare your pie crust according to the directions below. Set aside and reduce the oven temperature to 325°F.
2. Combine the ricotta cheese and eggnog in a food processor and process until smooth. Transfer the mixture to a large mixing bowl and beat in the eggs and rum until just combined. Beat in the cornstarch, nutmeg, and powdered sugar until combined.
3. Pour the filling into the pre-baked pie crust and bake for 50 minutes, or until the center is set and a toothpick inserted into the center comes out clean. Cool completely. Serve with whipped cream and refrigerate leftovers.

Gingersnap Crust

Ingredients

- 1½ cups finely-crushed gingersnap cookies or graham crackers
- 6 Tbsp. unsalted butter, melted
- ¼ cup sugar

Directions

1. Preheat your oven to 350°F.
2. Crush your cookies using a food processor (or blunt object and a plastic bag) until the crumbs resemble fine sand.
3. Stir together the cookie crumbs, melted butter, and sugar until the mixture holds together when pressed.
4. Press the crumb mixture into the bottom and up the sides of a 9" pie plate. Bake the crust for 10 minutes, or until it starts to harden and brown around the edges. Fill as desired.